

» JULIA RUTLAND ◀

HOMESTYLE KITCHEN

FRESH & TIMELESS
COMFORT FOOD
for SHARING



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INTRODUCTION

Homestyle cooking creates the type of food that embodies the warmth and familiarity of a loving home. While family and cultures differ, homestyle cooking relies on fresh ingredients, traditions, generational recipes, and comfort. Though some recipes can be considered quick and easy, that is not the primary reason for preparing them.

Whether it's a steaming bowl of chicken soup on a rainy day, a big side of creamy macaroni and cheese, or fresh-from-the-oven cookies—still soft and warm—comfort food soothes our senses and provides a much-needed respite from the challenges of life. It's not just about taste; it's about the emotional connection we have with these dishes.

At its core, homestyle cooking is about more than just nourishment; it's about the love and care that goes into each dish. What sets homestyle cooking apart is the personal touch.

It's the way a family recipe is passed down through generations, preserving not only the flavors but also the memories of shared meals around the table.

In a world of fast food and convenience, homestyle cooking reminds us of the joy of slow-cooked, thoughtfully prepared meals. It's a testament to the idea that dishes made with love and care can nourish our bodies as well as our souls, providing a sense of comfort and a connection to our roots. The recipes in *Homestyle Kitchen* are delicious reminders that home is truly where the heart—and the best food—is.



BREADS *and* BREAKFAST

- 6 Buttermilk Crumb Cake
- 7 Carrot-Walnut Whole Wheat Muffins
- 8 Banana-Oatmeal Muffins
- 9 Triple-Chocolate Mocha Muffins
- 10 Cranberry-Orange Nut Bread
- 11 Hobo Bread
- 12 Parmesan-Rosemary-Pepper Bread
- 13 Sour Cream-Cheddar Mini-Biscuits
- 14 Parker House Rolls
- 16 Sweet Potato Yeast Rolls
- 17 Baked Crispy Chicken and Waffles
- 18 Belgian Waffles
- 19 Praline French Toast Casserole
- 20 Dutch Baby
- 21 Quiche Lorraine
- 22 Three-Cheese Grits Soufflé



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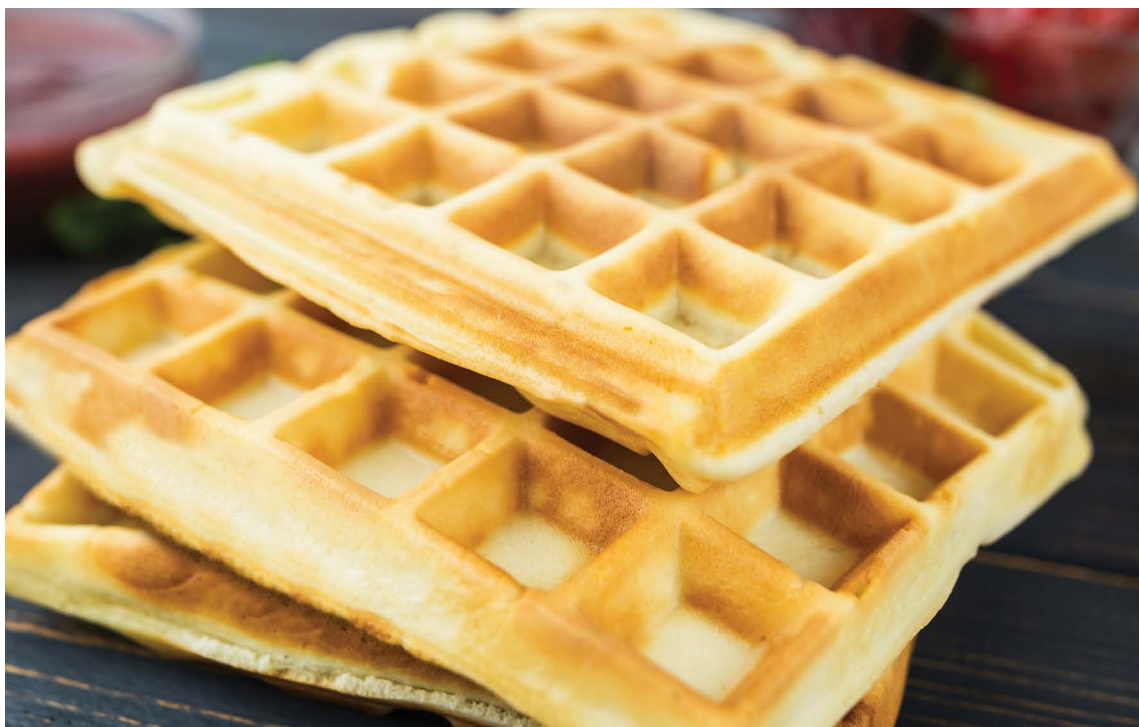
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BELGIAN WAFFLES

MAKES 8 WAFFLES

2 cups all-purpose flour
3 tablespoons firmly packed light brown sugar
2 teaspoons baking powder
¼ teaspoon salt
2 large eggs, separated
1¾ cups milk
⅓ cup vegetable oil

These extra-deep waffles have generous pockets that hold plenty of melted butter and syrup. Adding beaten egg whites to the batter ensures they are fluffy on the inside. Freeze any extras and reheat in a toaster oven.

- 1** Preheat oven to 200°. Place a wire rack in a large baking sheet. Preheat a nonstick Belgian waffle iron.
- 2** Combine flour, brown sugar, baking powder, and salt in a large bowl. Whisk together egg yolks, milk, and oil in another bowl.
- 3** Beat egg whites with an electric mixer until stiff peaks form.
- 4** Pour milk mixture into flour mixture, stirring just until moistened. Fold egg whites gently into batter with a spatula. Do not overmix; it's okay if batter is slightly lumpy.
- 5** Fill waffle iron with ½ to ¾ cup batter, according to manufacturer's directions. Cook for 5 minutes or until golden brown and crisp. Place cooked waffles in oven to keep warm; repeat with remaining batter.



SOUPS *and* STEW

- 44** Quick Chicken Broth
- 45** Homemade Beef Stock
- 46** Cream of Mushroom Soup
- 47** Roasted Tomato-Garlic Soup
- 48** Parsnip Soup
- 49** Quick Broccoli-Cheddar Soup
- 50** Slow Cooker Black Bean Soup
- 52** Corn Chowder
- 54** Chicken Noodle Soup from Scratch
- 55** White Bean-Chicken Chili
- 56** Chicken-and-Sausage Gumbo
- 58** Classic French Onion Soup
- 59** Old-fashioned Beef-and-Barley Soup
- 60** Homestyle Beef Stew
- 62** Skirt Steak Chili



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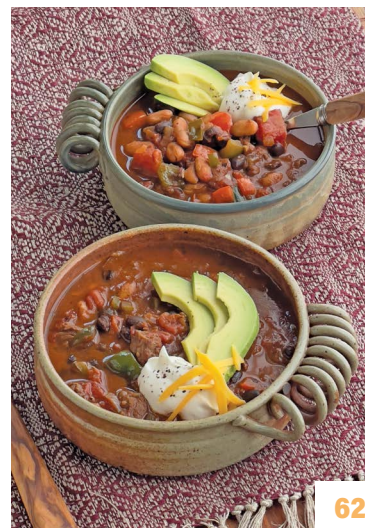
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HOMESTYLE BEEF STEW

MAKES 6 SERVINGS

1½ pounds beef stew meat
¼ cup all-purpose flour
½ teaspoon coarsely ground black pepper, plus more to taste
1 to 2 tablespoons vegetable oil
1 cup red wine
2 tablespoons tomato paste
4 cups beef broth or Homemade Beef Stock (page 45)
1 tablespoon Worcestershire sauce
1 teaspoon dried thyme
2 bay leaves
4 medium-size carrots, thickly sliced
1 pound baby red, yellow, or Yukon Gold potatoes, cut into bite-size chunks
1 large onion, chopped
2 teaspoons salt



This richly flavored meal-in-a-bowl is so comforting, especially on a chilly winter day. I dust the beef in a bit of flour because I like the way it browns and adds just the slightest bit of thickness—but not too much because I prefer a thinner stew that allows the flavor of the rich broth to really stand out. A lengthy cooking time tenderizes affordable cuts of beef like chuck roast. Ask your butcher for a recommendation at the market.



- 1 Cut beef into 1-inch cubes or pieces, removing any silverskin or particularly dense pieces of fat (well marbled pieces are ideal). Place in a bowl and sprinkle with flour and pepper, tossing to coat.
- 2 Heat 1 tablespoon oil in a soup pot over medium-high heat. Add half of beef and cook, turning occasionally, for 5 minutes or until browned on all sides. Repeat with remaining beef, adding more oil, if necessary. Transfer beef to a plate.
- 3 Add wine to pot. Cook over medium-high heat, scraping browned bits from bottom of pot with a wooden spoon. Stir in tomato paste. Stir in broth, Worcestershire, thyme, and bay leaves. Return beef to pot. Bring to a boil, reduce heat to low, and simmer, partially covered, for 1½ hours.
- 4 Add carrots, potatoes, and onion. Cover and simmer for 45 minutes or until vegetables are tender. Remove and discard bay leaves. Stir in salt and additional pepper, if desired.





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SIDES

- 80 Garlic Roasted Asparagus
- 81 Roasted Garlic Cauliflower
- 82 Cranberry Candied Carrots
- 83 Green Bean Bundles
- 84 Roasted Brussels Sprouts with Garlic, Parmesan, and Lemon
- 85 Succotash
- 86 Marinated Grilled Vegetables
- 88 Baked Tomatoes Rockefeller
- 89 Creamed Spinach
- 90 Baked Pineapple
- 91 Wild Rice Pilaf
- 92 Baked Yellow Rice
- 93 Beefy Barbecue Baked Beans
- 94 Crispy Smashed Potatoes
- 95 Rustic Roasted Garlic Mashed Potatoes
- 96 Cheesy Scalloped Potatoes
- 97 Corn Casserole
- 98 Squash Casserole
- 99 Sweet Potato Casserole
- 100 Baked Four-Cheese Macaroni



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CHEESY SCALLOPED POTATOES

MAKES 8 SERVINGS

2 tablespoons butter
1 large shallot, minced
3 garlic cloves, minced
1 tablespoon chopped fresh rosemary, thyme, and/or sage
2 teaspoons sea salt
1 teaspoon cracked black pepper
2 pounds thinly sliced ($\frac{1}{8}$ -inch-thick) russet or white potatoes
2 cups heavy cream
1 cup whole milk
1 cup (4 ounces) shredded Gruyère or other cheese
 $\frac{1}{2}$ cup (2 ounces) grated Parmesan cheese

This dish has found a permanent spot on our holiday table when the main dish doesn't have gravy (because that's for mashed potatoes)! Starchy potatoes like russet or all-purpose ones like Yukon Gold or white are good choices in this recipe. The flavor is a bit more interesting with a mix of herbs. Just use whatever combination you like, as long as it all measures 1 tablespoon. You can also use dried herbs, but scale down to a total of 1 teaspoon. Dried herbes de Provence is a tasty choice.

- 1 Preheat oven to 400°. Lightly grease (with butter) a $2\frac{1}{2}$ - to 3-quart baking dish. Melt butter in a large skillet or saucepan over medium-high heat. Add shallot and garlic; sauté for 5 to 7 minutes or until tender. Stir in rosemary, salt, and pepper.
- 2 Add potatoes, cream, and milk to garlic mixture, stirring gently to combine. Bring mixture to a boil, reduce heat, and simmer, uncovered, for 10 to 15 minutes or until potatoes are barely tender. (Do not overcook. Potatoes will be pliable but not fully cooked.)
- 3 Spoon half of mixture into prepared baking dish. Sprinkle with half of cheeses. Top with remaining potatoes; sprinkle with remaining cheeses.
- 4 Bake for 20 minutes or until potatoes are tender and top is golden brown.





MAINS

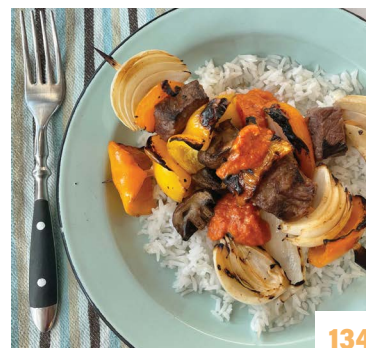
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GRILLED CHILI-LIME CHICKEN

MAKES 4 SERVINGS

¼ cup extra-virgin olive oil

1 teaspoon chili powder

1 teaspoon ground cumin

1 teaspoon salt

1 teaspoon firmly packed
brown sugar

½ teaspoon lime zest

2 to 3 teaspoons fresh lime juice

4 boneless, skinless chicken thighs
or breasts

Chimichurri Sauce (optional; recipe on
page 105)

Garnish: lime wedges, fresh
cilantro sprigs

Slicing each chicken breast in half lengthwise creates two cutlets that will cook faster and more evenly than one large, thick-on-one-side breast.

- 1** Combine olive oil, chili powder, cumin, salt, brown sugar, lime zest, and juice in a zip-top plastic storage bag or baking dish.
- 2** Slice chicken breasts in half horizontally to create two flat cutlets each. Place in marinade, tossing to coat. Refrigerate for 30 minutes.
- 3** Preheat grill to medium heat. Remove chicken from marinade. Grill for 3 to 4 minutes on each side or until cooked through. Serve with Chimichurri Sauce, and garnish, if desired.



DESSERTS

- 140** Basic Vanilla Sugar Cookies
- 141** Brown Butter-Chocolate-Toffee Cookies
- 142** Almond-Lime Cookies
- 143** Oatmeal-Chocolate Chip Cookies
- 144** Molasses Cookies
- 145** Peanut Butter Cookies
- 146** Buckwheat-and-Bittersweet Chocolate Cookies
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- 160** Strawberries Romanoff
- 162** Berry-Cream Cheese Cobbler
- 163** Dark-and-White-Chocolate Bread Pudding
- 164** Vanilla Cheesecake
- 166** Raspberry Sauce
- 167** Cinnamon-Vanilla Rice Pudding



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OATMEAL- CHOCOLATE CHIP COOKIES

MAKES ABOUT 4 DOZEN

1 cup salted or unsalted butter
¾ cup firmly packed light or
dark brown sugar
¾ cup granulated sugar
2 large eggs
1 tablespoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon fine sea salt
2 cups old-fashioned or quick oats
2 cups or 12 ounces dark or semisweet
chocolate chunks or morsels

I've never really enjoyed raisins in my oatmeal cookies and happily substitute chocolate chips. The combination of oatmeal and chocolate is especially delicious with a high proportion of brown sugar to granulated sugar. If you like an even distribution of chocolate, use mini-morsels.

- 1 Preheat oven to 325°. Line two baking sheets with parchment paper or nonstick aluminum foil.
- 2 Beat butter and sugars at medium speed with an electric mixer until creamy. Add eggs and vanilla, beating well.
- 3 Combine flour, baking soda, and salt in a bowl, stirring well. Stir in oats. Add oat mixture to butter mixture, blending well. Stir in chocolate morsels.
- 4 Roll into 1½-inch balls and flatten slightly.
- 5 Bake for 15 minutes or until brown around edges and set in center. Cool on pan for 3 minutes or until firm. Remove cookies from pan; cool completely on wire racks.



WHOLESOME RECIPES THAT BRING PEOPLE TOGETHER

Homestyle Kitchen showcases more than 150 timeless recipes that have brought comfort to friends and families over generations. Home cooks will find a range of hearty, from-scratch meal ideas—including breads, appetizers, soups, main dishes, desserts, and more—that draw on simple goodness, fresh ingredients, and love.



COOKING

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